

# DAY 3 RECIPES

*Make it a Texas Style Holiday Party!*

## Texas Pecan Jalapeño Cheese Ball



**SERVES 12**

### INGREDIENTS

2 8-ounce packages (500g) cream cheese, softened  
4 (56g) green onions, minced  
½ cup (14g) chopped parsley  
1 clove garlic, minced  
1 4-ounce can (115g) diced jalapeños, drained  
Pinch salt  
1 cup (115g) shredded Cheddar cheese  
1 cup (115g) chopped Texas pecans  
Optional garnishes:  
Parsley sprig  
Whole Texas pecans  
Whole jalapeño

### DIRECTIONS

1. Place cream cheese, green onions, parsley, garlic, jalapeños and salt in large mixing bowl. Using electric hand blender, mix until well blended, about 2 minutes on medium speed. Add Cheddar cheese and mix for 30 seconds until well combined.
2. Place pecans in glass pie dish. Use rubber spatula to gather up cheese mixture by scraping sides of bowl. Form cheese mixture into a ball with hands. Roll ball into pecans, coating outside of cheeseball thoroughly and evenly.
3. Wrap cheeseball in waxed paper or plastic wrap. Refrigerate at least one hour before serving. For best results, make 1 day in advance of serving.
4. Garnish with parsley, pecans and jalapeño as preferred.



## Classic Texas Pecan Pie



**Serves 8**

### INGREDIENTS

Single pie crust for 9-inch (22cm) pie, uncooked

½ cup (100g) sugar

1 cup (240ml) dark corn syrup

3 large eggs

4 tablespoons (62g) melted butter

1 teaspoon (5ml) vanilla

1½ cups (150g) shelled whole Texas pecans

### DIRECTIONS

1. Heat oven to 450°F (232°C). Roll out uncooked pie crust, line 9-inch (22cm) pie plate and set aside.
2. In small saucepan, combine sugar and corn syrup. Heat and stir until thickened and temperature measures 228°F (109°C) on candy thermometer. Remove from heat and set aside.
3. Add eggs to bowl of electric mixer and beat on medium speed until lemon colored. Lower speed to slow, then slowly trickle the hot syrup down inside surface of bowl. Do not pour the syrup directly into the eggs or they will curdle. Once well combined, add butter and vanilla. Remove bowl from mixer and stir in pecans.
4. Pour contents of bowl into prepared pie crust. Place uncooked pie in oven, bake 10 minutes, then lower temperature to 300°F (148°C) and bake 35 minutes.
5. Remove pie from oven and allow to cool completely before serving.



## Sea Salt & Rosemary Roasted Sweet Potatoes with Texas Pecan Butter



**Serves 6-8**

### **INGREDIENTS**

¼ cup (115g) unsalted butter, softened  
¼ cup (28g) chopped Texas pecans  
6-8 medium sweet potatoes (1 per person)  
Vegetable oil (about 1 tablespoon or 15ml per sweet potato)  
Flaked sea salt (about 1 teaspoon or 4g per sweet potato)  
1-2 sprigs of rosemary, leaves removed, minced

### **DIRECTIONS**

1. Mix butter and pecans in glass pie plate until evenly distributed. Use rubber spatula to gather butter together. Transfer to piece of waxed paper and form into log shape. Refrigerate until ready to use.
2. Heat oven to 400°F (204°C) and line baking sheet with parchment paper.
3. Brush sweet potatoes with oil and sprinkle with salt and rosemary to form crust on skin. Do not wrap in foil. Bake sweet potatoes for 1 hour until easily pierced with fork.
4. Let sweet potatoes cool slightly. Cut down the middle and serve with Texas pecan butter on top.

Recipes courtesy of the Texas Department of Agriculture.

